

H O O G A N E T B E A U F O R T

5 COURSE TASTING MENU 75

WINE PAIRING 45

FOR THE ENTIRE TABLE ONLY

CHARRED FOCACCIA & BUTTER 3

WARM OYSTER, APPLE, SABAYON (6 FOR 18) OR (12 FOR 35)

AMUSE-BOUCHE OF THE DAY MP

GRILLED CARROT, LARDO, YUZU, PUMPERNICKEL, CARAMELIZED YOGURT, MUSTARD 16

VENISON FROM BOILEAU FARM, BLACK GARLIC, SHIITAKE, BLACKCURRANT, LOUIS D'OR, WILD RICE 17

BLANC DE GRIS OYSTER MUSHROOM, CAPER, PARMESAN, PICKLED ONION, SMOKED BREAD 18

CRISPY SWEETBREAD, SMOKED EGG YOLK, LARDON, WATERCRESS, BRESAOLA 20

GRILLED OCTOPUS, FINGERLING POTATO, OLIVE, BURNT PEPPER YOGURT 25

DUCK FOIE GRAS TERRINE, QUINCE, APPLE, HAZELNUT, GEWURZTRAMINER, BRIOCHE 25

PASTA ALLA CHITARRA, GRILLED MAITAKE, PARMESAN, SMOKED BREAD 17

CAVATELLI, BRAISED LAMB, LAMB BACON, GORRIA, LOUIS D'OR 18

SQUASH STUFFED AGNOLOTTI, DUCK CONFIT, SAGE, PARMESAN, CRISPY BREAD 19

LINGUINE, PERIGORD BLACK TRUFFLE, EGG YOLK, PARMESAN 35

SUCKLING PIG, BEET, PEAR, KING ERYNGII, SESAME, MASSAWIPI'S MISO 29

BEEF SHORTRIB, RED CABBAGE, APPLE, HORSERADISH, ONION 30

LAMB FROM LOCHETTE FARM, GRILLED JERUSALEM ARTICHOKE, RASPBERRY, OLIVE, WATERCRESS 32

ISLANDIC COD, CLAM, CELERIAC, RAMP, ROMANESCO, BEURRE BLANC 34

TO SHARE

DRY-AGED PRINCE EDWARD ISLAND RIBSTEAK, SQUASH, RICOTTA STUFFED CAPPELETTI, MUSHROOM 110

HEAD CHEF : JÉRÉMIE CONAN

